Well Water *Fact Sheet*

Manitoba Health

Office of the Chief Medical Officer of Health

March 2001

Guidelines for food establishments during a boil water advisory

Food establishments can continue to operate during the boil water advisory as long as the following measures are strictly adhered to:

1. All water that is to be provided directly to customers for drinking or used for preparing food must be commercially "bottled" water.
2. All foods (e.g. fruits and vegetables) that need washing are to be rinsed or soaked only in commercially "bottled" water.
3. Only commercially "bottled" water can be used as an ingredient in any food product (e.g. drink mixes, puddings, gelatins, etc.)
4. All ice must be made with commercially "bottled" water, or must originate from a commercial ice supply distributor. **Ice machines must be emptied and not used for the duration of the boil water advisory.**

Note: "Bottled" water is required exclusively in food preparation due to the difficulty and potential hazards in boiling large quantities of water for commercial use.

Where a boil order is, or is expected to remain in effect for an extended time, a food handling establishment may be required to install a water treatment system for the establishment. Any water treatment system or alternate source of water used in a food establishment must receive written approval from the regional medical officer of health or public health inspector prior to its use during a boil water advisory.

5. Wash and rinse hands in water that has been treated with chlorine bleach (please see the end of this fact sheet for directions on making this solution). This solution must be provided in customer washrooms as well as in staff washrooms and at all hand basins. Alternatively, it may be possible to use an alcohol-based hand disinfectant. Please check first with your public health inspector. Good handwashing must be emphasized for all staff.
6. Commercial dishwashers can be used provided that:
   - the wash water is sufficiently clean at all times to clean the dishes and is maintained at a temperature not lower than 60°C or higher than 71°C; and
   - the sanitizing rinse is either water that is maintained at a temperature not lower than 82°C and is applied for a minimum of ten seconds in each sanitizing cycle, or a chemical solution as described in the Manitoba Food Handling Establishment Regulation.
7. Dishes can be washed by hand using the three-compartment sink method provided that they are sanitized by immersion in a clean chlorine solution of 100 parts per million (1 : 10,000) of available chlorine, or by any other method as described in the Manitoba Food Handling Establishment Regulation.
8. All soft drink beverage lines connected directly to tap water for mixing must be disconnected. Use bottles or canned beverages exclusively.
9. Any employee suffering from a diarrheal illness must be excluded from work until diarrhea has ceased and the Medical Officer of Health has determined that the employee may return to work.
10. Signs advising not to drink the tap water must be posted at all sinks.

11. Any food preparation equipment with direct connection to the water line, such as an ice cream machine, or other equipment, must be disconnected.

Please contact your local public health inspector if you need to discuss these guidelines.

Directions for making a chlorine bleach hand washing solution

- Place 50 ml of liquid bleach in 50 litres of water.
- Mix and let stand for at least 10 minutes before using.
- The mixture can be transferred to smaller clean containers for use. A four litre hand pump works well.
- Label the container as follows: "Chlorine Bleach Solution. Apply to hands after washing. Do not drink."
- After washing hands with liquid soap, rinse them with the solution from the container.

Drinking Water Fact Sheets

How Do I Know If My Well Water Is Safe from Bacterial Contamination?

How Do I Test My Well Water for Bacterial Contamination?

What Do I Do When a Boil Water Advisory Is Issued?

How Do I Disinfect My Well?

Guidelines for Food Establishments During a Boil Water Advisory

Where can I get more information?

For further information on well water safety, please contact the nearest office of Manitoba Conservation or The Manitoba Water Services Board at the numbers listed on this fact sheet, or call Health Links at 788-8200 or toll-free 1-888-315-9257.

Manitoba Conservation

Winnipeg	204-945-0675
Fax	204-945-1211
Brandon	204-726-6064
Fax	204-726-6567
Virden	204-748-2321
Fax	204-748-2388
Steinbach	204-346-6060
Fax	204-326-2472
Selkirk	204-785-5030
Fax	204-785-5024
Lac du Bonnet	204-345-1447
Fax	204-345-1415
Flin Flon	204-687-1625
Fax	204-687-1623
The Pas	204-627-8307
Fax	204-623-1773
Killarney	204-523-5285
Fax	204-523-4626
Dauphin	204-622-2030
Fax	204-622-2306
Swan River	204-734-3436
Fax	204-734-5151
Winkler	204-325-1750
Fax	204-325-1758
Portage la Prairie	204-239-3188
Fax	204-239-3185
Thompson	204-677-6704
Fax	204-677-6652

The Manitoba Water Services Board

Brandon	204-726-6079
Fax	204-726-6290
Dauphin	204-622-2116
Fax	204-622-2298
Beausejour	204-268-6059
Fax	204-268-6060

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Information Compiled by the Drinking Water Coordinating Group